

Maureen Botsford

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SUMMARY

Chef with a track record building high-impact solutions and improving reliability.

EXPERIENCE

Line Cook — Stamm LLC (Sep 2016 - Present)

- Maintained food cost under 33% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 21% through optimized dish pricing.
- Catered private events for up to 104 guests with 95%+ client satisfaction.
- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Casper - Kovacek (Dec 2023 - Jan 2024)

- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 120 guests with 95%+ client satisfaction.

Sous Chef — Berge LLC (Jan 2016 - Feb 2020)

- Designed seasonal menu increasing revenue by 16% through optimized dish pricing.
- Managed kitchen of 11 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Hirthe Inc (Sep 2024 - Present)

- Designed seasonal menu increasing revenue by 17% through optimized dish pricing.
- Managed kitchen of 24 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 29% with vendor negotiations and waste controls.

Executive Chef — Stroman - Crooks (Oct 2025 - Present)

- Managed kitchen of 26 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 21% with vendor negotiations and waste controls.
- Catered private events for up to 262 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.

CORE SKILLS

Cuisine Styles

French • Plant-based • Pastry • Mediterranean • Italian • Asian Fusion

Kitchen Skills

Plating • Sauce-making • Menu Design

Operations

Supplier Negotiation • HACCP • Event Planning

Soft Skills

Training • Time Management • Quality Control • Team Leadership

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Walter and Sons College (2025)

PROJECTS

sponte aequitas aspernatur - Phased attitude-oriented emulation

cilicium - Secured interactive migration <https://burly-casement.org>